

Pasos de San Martín 2015 - *Village Wines*

The Garnacha we find at Pasos de San Martín has a bright red ruby colour which creates light and transparency in the glass. In the nose we notice forest floor aromas and blue flowers; it is clean and penetrating. In the mouth is energetic and fruity, with delicate and fresh tannins. It is a wine full of power and authenticity.



VINEYARDS	Located in San Martín de Unx lying on a slope over 600 metres high
VITICULTURE	Maximum respect for the environment; lack of pest or herbicides. Integrated viticulture
HARVEST	Handpicked in boxes of 15 kg. Selection of bunches and berries. Average yield of 4.000 kg/ha
GROWING SEASON 2015	The 2015 season was marked by a cold and humid winter above the average with some snowfalls that augured a year of great quality. In spring we recorded temperatures according to the average at this season that favoured a perfect sprouting and setting of the fruit. A hot summer but with notable differences in temperature between day and night made the quality of the 2015 season positively favored.
GRAPE VARIETY	100% Garnacha
VINIFICATION	Vinification in stainless-steel open top vats with cold maceration for 24-48hours. Fermentation has taken 10 - 12 days with often cap management and a brief pumping over
AGEING	Malolactic fermentation in barrels. Aged in 500 litres French oak barrels for 12 months
BOTTLING	September 2017
ANALYSIS	Alc/Vol: 14,5 % Total Acid: 5,15 gr/ltr pH: 3,38
OPTIMUM TIME OF CONSUMPTION	Now or in the next ten years